

Grilled New Zealand Lamb Chops with Herbs de Provence

2 SERVINGS

- 8 New Zealand Lamb Chops, $\frac{3}{4}$ to 1- $\frac{1}{4}$ inch thick, trimmed
- $\frac{1}{4}$ cup extra virgin olive oil
- 3 Tbs. herbs de Provence (see below)
- salt and pepper to taste

Nick edges of chops in several places to prevent curling.

Brush olive oil on both sides of chops.

Sprinkle with salt, pepper and 2 tablespoons of herbs, and rub into chops.

Grill over high heat 3 to 4 minutes per side for medium-rare; the chops should register 135° F at the thickest part.

Transfer to a platter and set aside for a few minutes before serving. Sprinkle with remaining herbs.

Herbs de Provence:

- 2 Tbs. basil
- 1 Tbs. savory
- 2 Tbs. thyme
- 1 tsp. tarragon
- 2 tsp. rosemary
- 1 tsp. lavender
- 1 tsp. fennel

Suggested side dishes:

Steamed asparagus with lemon and butter

Roasted baby bliss potatoes tapenade (after roasting, toss potatoes with jarred tapenade from the specialty section of your supermarket)

GRILLED LAMB CHOPS